

Global service and support



3D-Extrusion technology



High production flexibility

With DJM's unique 3D extruders, popular three-dimensional shaped products can be produced in a smooth production process. The specifically designed extrusion nozzles have the sophisticated DJM quick change system, which makes it very easy to switch to other product forms, ensuring an extremely high production flexibility. Additional advantages are a very accurate weight control, application of an efficient high-speed cutting system and "gentle touch" product handling so that fragile products are not damaged. Depending on the desired production capacity, DJM extrusion machines are available in different widths, with 6 to 24 nozzles configured in a single or double row.

DJM and VEMAG: the perfect match

DJM extrusion machines can be perfectly combined with a VEMAG vacuum filling machine. This 'perfect match' creates an integrated production line with an exceptionally high yield and ensures an extremely precise portioning in combination with gentle handling of raw material. VEMAG machines are practically unrivalled in terms of output and filling-pressure and are ideal to handle meat- and fish mixtures, plant-based proteins and other paste-like products. They will even fill and portion stiff and extremely cold mixtures with utmost reliability and outstanding consistency.

DJM Food Processing supplies its machines to critical end users all over the world. This means that DJM machines comply with all required national and international standards and guidelines, including the strict European Machinery Directive (CE Marking). Furthermore, specific standards and guidelines are applied in the field of functional, personal and electrical safety, as well as in the field of hygiene. In close cooperation with specialised, DJM-trained local partners, users worldwide can rely on professional repair and maintenance services. Advanced digital techniques are used for remote analysis, management, software updates and machine optimisations. A greater guarantee of high quality and optimally profitable production is hard to give. Wherever in the world you produce!

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INNOVATIVE | FLEXIBLE | RELIABLE

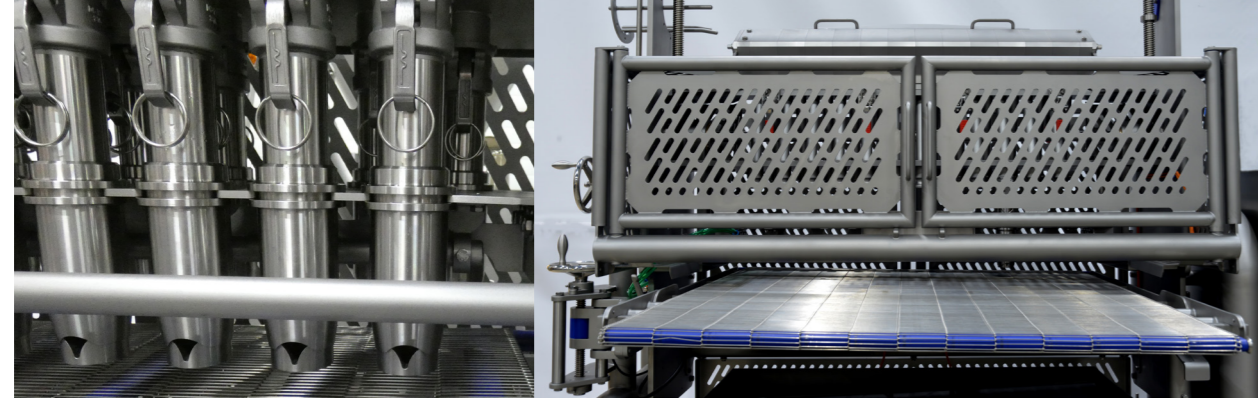


INNOVATIVE | FLEXIBLE | RELIABLE

High capacity. Different 3D shapes and textures. Great flexibility

INNOVATIVE | FLEXIBLE | RELIABLE

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Cheese Chili bite nozzle



DJM supplies tailor-made extrusion nozzles for different product types. This nozzle is specifically designed to produce Cheese Chili bites.

Potato wedge nozzle



This nozzle is designed to produce triangle shaped potato wedges, but can also be used for other product mixes based on meat, protein and/or vegetables.

A great flexibility combined with high production capacity are some of the outstanding features of DJM extrusion machines. They are ideal for the production of specially shaped three-dimensional products such as the popular Cheese Chili bites, Potato Wedges, Onion- and Calamaris rings and many other 3D/round shaped products. DJM extrusion machines can be combined with a VEMAG vacuum filling unit, resulting in a perfectly integrated production line. The product mix is precisely pressed through a row of extrusion nozzles with an accurate combination of low pressure and speed. The production speed is precisely adjustable and can be increased to 150 strokes / minute. As a result, depending on the number of nozzles, a production capacity of more than 3,500 products / min can be achieved. The precise control of product shape and weight ensures an extremely efficient and economical production process with a high output, without loss of raw material.

Calamari-, onion & vegetable ring nozzle



Ring shaped products, based on calamari, onion- or vegetable mix can be easily produced with this special nozzles which form the basis for precise and economic ring extrusion.

Nozzles for any producttype & -shape



Let our engineers inspire you when developing new products. They translate your product ideas into the ideal machine configuration with special nozzles to achieve the desired shape, dimensions and production speed. Whether it concerns products based on meat, fish, poultry, vegetable or protein mix, DJM ensures that you can produce them perfectly.

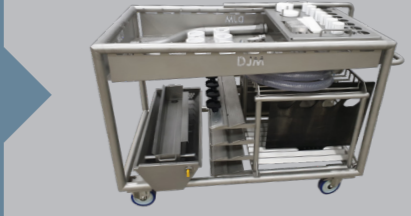


Shrimp nozzle



All extrusion nozzles are made of durable and easy to clean stainless steel. This one is specially made to produce shrimp based bites.

Cleaning trolley



To guarantee a professional positioning and storage during cleaning and drying of all parts that have been in contact with food during production, DJM developed this specifically designed cleaning trolley. By positioning the parts at an angle, they can be cleaned optimally, while water slips off easily, which speeds up the drying process.

40
YEARS

More than 40 years experience in designing, producing and servicing excellent food processing machines by an innovative & committed team of experts.

Specification highlights

- Available in three different widths: 400 mm, 600 mm, 1.000 mm.
- All machines are completely made of stainless steel (housing and components) and easy to move (mounted on lockable castors).
- Parts can be taken off completely for fast and efficient cleaning.
- Aligned with international hygiene standards.
- All machines are equipped with product outfeed conveyor.
- Adjustable production speed via operator panel.
- Pre-installed connectivity for synchronization with coupled processing lines.

- Attachment suitable for both continuous production and portioning.
- Connectable to vacuum stuffers by filling tube with quick coupler.
- Portion weight continuously adjustable during the production process.
- DVSR machines are equipped with the DJM quick-change system, which makes it very easy to replace nozzles for a fast switch to other product types.
- Available with 6 to 24 (double row) nozzles, which means that the production capacity can be tailored to both small-scale and large-scale production.
- Quickly exchangeable nozzles make the machines suitable for the alternate production of different product types.